

**WELSH NATIONAL CULINARY TEAM**

# **WELSH TEAM WINS BRONZE MEDALS IN AMERICAN CULINARY CLASSIC**

**Immediate: May 23, 2007**

Chefs from the Welsh National Culinary Team have completed their quest for glory at the American Culinary Classic in Chicago with a bronze medal.

Competing against 11 other teams from around the globe, the Welsh team was opened with a silver in the hot kitchen element of the contest on Sunday and followed up with bronze in the cold buffet table to finish eighth overall.

Team manager Graham Tinsley, co owner of the Castle Hotel, Conwy and Nant Hall Prestatyn, said it was an excellent competition and a good learning experience for the team, which included a nice blend of senior chefs and emerging talent.

“The judges commended our teamwork but it’s clear that if we want to break into the world’s top six we seriously need to strengthen by recruiting more senior members and practicing a lot more,” he said.

“The junior chefs have all worked their socks off in this competition and that augurs well for the future of the team.

“This competition has demonstrated the standard we need to reach to compete with the likes of Norway. To illustrate how seriously they take this competition, the Norwegian team had 17 rooms in the hotel whereas we had just six.”

Making their Welsh debut in Chicago were National Junior Chef of Wales champion Chris Owen, of the Castle Hotel, Conwy, runner up Andrew Wheeler, of Holland House, Cardiff and Erin Deering, a pastry chef at St Tudno Hotel, Llandudno.

The other team members were: captain, Lee Jeynes, freelance chef from Bowness on Windermere, Wayne Roberts, joint head chef at the Imperial Hotel, Llandudno, Hefin Roberts, of the Quay Hotel, Deganwy, David Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Danny Burke, product development chef at Brakes, Flint, Gareth Dwyer, of Hobart U.K and Adam Taylor, of Hotel Maes y Neuadd, Harlech.

On their return from the Chicago, the Welsh team will begin preparing to cook for the Queen at the reopening of the Welsh Assembly. Earlier this year, Tinsley and Jeynes catered for a St David’s Day reception hosted by team patron The Prince of Wales at Clarence House.

For more information about the Welsh team and the Welsh International Culinary Championships visit the Welsh Culinary Association’s website at [www.welshculinaryassociation.com](http://www.welshculinaryassociation.com).

(Cont)

(Cont....2)

The Welsh team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Catering Engineers (N.W.) Ltd, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany and Snowdonia Cheese Company.

Ends

**For more information please contact Graham Tinsley, Welsh National Culinary Team manager, on 07765 404950 or Duncan Foulkes, public relations consultant, on 01686 650818.**